

2026

Welcome to

Meade Hall at the Crown & Cushion

A 16th Century Medieval Barn

Meade Hall is a stunning medieval banqueting hall, complete with high ceilings & adorned with wooden beams, dating back to the 16th century. Built in the late 70s using original beams and structural pieces from two middle aged barns; known to have come from Wiltshire & Sussex. Situated in the small hamlet of Minley, between Yateley, Farnborough, Fleet & Camberley, Meade Hall is a versatile venue, perfectly adaptable for your event or special occasion.

Adjacent to the Crown & Cushion pub, overlooking the Crown Taverners Cricket Grounds, Meade Hall is perfect for your special wedding day celebration - plus this flexible space lends itself well for parties, summer barbeques & hog roasts too. Meade Hall is self-contained with its own bar, a large open fire, DJ balcony, fixed booth & bench seating and male & female toilets with baby changing facilities. Included with your booking is access to our charming outside patio with cover & heating - including an area reserved exclusively for your party.

Meade Hall offers an exclusive and special space for the perfect event, paired with a free no-obligation quotation, and the opportunity to come view the venue on one of our open days (please get in contact for up-coming dates or please visit our website). Alternatively, you can book for a private meeting with a member of the events team, please use the contact details below.

Whatever your event, our event planning team would love to hear from you!

The Crown & Cushion, Minley Road, Blackwater, Surrey, GU17 9UA
01252 545253 | meade.hall@baronspubs.com

Special Extras for your event...

- Fire Pit £80
- Late Licence £300
- White Linen & Linen Napkins £250 add outside linen for £50
- Resident DJ £400 *add digital photobooth for £150 - enquiry about event photography through your Meade Hall Event Manager*

Explore our Food & Drinks menus overleaf





Drink Packages

Bronze

One Arrival Drink

a choice from Prosecco, Pimm's & lemonade, bottled beer, or Mimosa

Wine with food

1/2 a bottle per person

Bronze - £20 per person

Wine List

Red

Castillo de Mureva Organic Tempranillo, *Spain*

White

Cullinan View Chenin Blanc, *South Africa*

Rosé

Pinot Grigio Rosé, *Italy*

Silver

One Arrival Drink

a choice from Prosecco, Pimm's & lemonade, bottled beer or Mimosa

Wine with food

1/2 a bottle per person

Glass of Toasting Prosecco

served with speeches

Silver - £26 per person

Wine List

Red

Short Mile Bay Shiraz, *Eastern Australia*

White

Luis Felipe Edwards Lot 66 Sauvignon Blanc, *Chile*

Rosé

Pinot Grigio Rosé, *Italy*

Gold

Two Arrival Drinks

a choice from Prosecco, Pimm's & lemonade, bottled beer or Mimosa

Wine with food

1/2 a bottle per person

Glass of Toasting Prosecco

served with speeches

Gold - £33 per person

Wine List

Red

Zuccardi Brazos Malbec, *Argentina*

White

Vidal Sauvignon Blanc, *New Zealand*

Rosé

Cotes De Provence Rosé, *France*

Upgrade your Prosecco to Champagne with a £7pp supplement

Wine brands subject to change in conjunction with Barons Pubs drinks menu any new brands will be closely matched to previous product

All allergen information can be found at allergens.baronspubs.com a discretionary 10% service charge will be added to your quote.



Low & No *Drinks Package*

Our *Low & No-alcohol Drinks Package* can be enjoyed by your whole party, or for as few as just 5 guests (when booked in conjunction with another Drinks Package).
We're on-hand to tailor your packages to suit your event!

Bronze

One Arrival Drink

a choice from Bottega 0% Prosecco or bottled alcohol-free beer

Sophisticated Soft drink, served with food

*Choice of Firefly Soft flavour - Kiwi, Lime & Mint Cooler,
Peach & Green Tea Punch or Lemon, Lime & Ginger Burst*

Bronze - £15 per person

Silver

One Arrival Drink

a choice from 0% Prosecco, alcohol-free cocktail, bottled beer

Refreshing Cocktail, served with food

Orange, Cranberry & Elderflower Spritz

Glass of Bottega 0% Toasting Prosecco

served with speeches

Silver - £19 per person

Gold

Two Arrival Drinks

a choice from 0% Prosecco, alcohol-free cocktail, bottled beer

Refreshing Cocktail, served with food

Orange, Cranberry & Elderflower Spritz

Glass of Bottega 0% Toasting Prosecco

served with speeches

Gold - £26 per person

Wine brands subject to change in conjunction with Barons Pubs drinks menu any new brands will be closely matched to previous product

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Drinks Menu

Arrival Drinks

**Glass of Prosecco/
Pink Prosecco**

Gin & Tonic
25ml Edinburgh gin &
London Essence tonic served
with orange

**Orange, Cranberry &
Elderflower Spritz**
a mix of a refreshing, fruity, &
alcohol-free blend of orange &
cranberry juices, elderflower
cordial, topped with soda

Bottled Beer
Bottle of Heineken, Sol
or Birra Moretti

Pimm's & Lemonade
with cucumber, strawberries,
orange, lemon & mint

Virgin & Tonic
Gordon's 0%, refreshing London
Essence blood orange &
elderflower tonic served with
orange, rosemary & plenty of ice

Glass of wine
175ml of house red, white or rosé

Mimosa
Organic Alberto Nani
Prosecco, orange juice served
in a Champagne flute

Virgin Paloma
Agave non-alcoholic spirit &
London Essence pink grapefruit
soda, with fresh lime juice &
sugar syrup

2 Arrival Drinks £14pp *choice of 4 from list*

For your full selection of wines, see our Drinks Menu
or see our Event Drinks Packages



Toasting Drinks

Alberto Nani Organic Prosecco, Extra Dry pale straw yellow with greenish highlights & an intense bouquet, flowers & jam notes £7.50pp

Pink Prosecco, Galanti Spumante Rose DOC Extra Dry this vibrant pale pink prosecco has light summer fruits with a hint of white peach £7.50pp

Taittinger Brut Reserve Champagne our finest champagne perfect for the special occasions £13.50pp

Pitchers

Pimm's Jugs 200ml Pimm's, mint, lemon, orange, strawberries & cucumber ribbons, topped with lemonade

Aperol Spritz Jug Aperol, prosecco, topped with soda & orange wheels

Jug of Juice/ Squash choice of orange, apple, cranberry or pineapple/orange or blackcurrant squash £10.95/£6.95

Soft Drinks

Kiwi, Lime & Mint Cooler
with jasmine, cucumber &
fresh mint

Bottle of Fizzy Drink
Cola-Cola/Diet Coke
Coke Zero/Fanta/Appletiser

Peach & Green Tea Punch
peachy pick-me-up with fresh
rosemary

Glass of Juice
apple/cranberry
pineapple/orange

Lemon, Lime & Ginger
with nettle & dandelion, fresh
rosemary

*£5.50pp can be served as arrival
drinks and/or soft drinks table*

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Canapé Menu

Choice of 4 from the list below

Mini Yorkshires with Beef Brisket
horseradish sauce 108kcal ea

Mini Sausages
glazed in honey, chilli & lime 69kcal ea **NGCI**

Melon & Parma Ham Skewers
17kcal **NGCI**

Spiced Paneer & Pickled Cucumber Kebabs
54kcal **NGCI** V

Falafel Bites
minty yoghurt 45kcal ea **vegan**

Smoked Salmon Blinis
with Marie Rose sauce 31kcal ea

Blue Cheese & Walnut Celery Bites
55kcal **NGCI** V

Courgette Fritters
with minty yoghurt 24kcal ea V

Mini Caprese Skewers
mozzarella, cherry tomato & basil, balsamic
glaze 30kcal per skewer **NGCI** V

£9.50pp, for a minimum of 50 guests

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NGCI = non-gluten containing ingredients | **vegan** = vegan/vegan option available | **V** = vegetarian

Wedding Menu

Starters

Roasted Tomato & Basil Soup
seeded NGCI bread & butter 490kcal **NGCI** V

Ham Hock & Pea Terrine served with ciabatta & onion marmalade 247kcal

Traditional Prawn Cocktail with Marie Rose sauce, farmhouse bread 305kcal

Smoked Mackerel Pâté fresh ciabatta 376kcal

Goats Cheese, Honey & Walnut Salad roasted Mediterranean veg, NGCI croûte 434kcal **NGCI** V

Coquilles St Jacques a classic dish of scallops baked in a rich white wine cheese sauce & pomme puree 322kcal + £3pp supplement

Mains

Braised Feather Blade Steak red wine sauce, colcannon mash, seasonal vegetables & horseradish 846kcal

Baked Salmon Fillet served with a creamy caper & mustard dressing, green beans & garlic rosemary roasted new potatoes 831kcal

Slow Cooked Lamb Shank mint & redcurrant sauce, colcannon mash & seasonal vegetables 1132kcal + £3pp supplement

Baked Chicken Breast Wrapped in Bacon stuffed with mozzarella & basil, with potato gratin, green beans & tomato sauce 669kcal

Fillet of Cod with Salsa Verde with bacon, leeks, peas & garlic rosemary roasted new potatoes 641kcal

Confit Duck with peppercorn sauce, potato gratin & seasonal vegetables 915kcal

Vegan & Vegetarian

Please choose one

Baked Field Mushroom Wellington
stuffed with spinach, caramelised onion & Dijon mustard, tomato sauce, rosemary roasted new potatoes & vegetables 960kcal **vegan**

Roast Butternut & Sage Risotto
topped with pea shoots & feta cheese 650kcal V

Chestnut Roast
with mushroom, cranberries & pumpkin seeds, roasted new potatoes, vegetables, cranberry sauce & veggie gravy 735kcal **NGCI** **vegan**

Desserts

Salted Caramel & Chocolate Pot
shortbread biscuit, fresh cream 871kcal

Mango Sorbet 268kcal **NGCI** **vegan**

Strawberry & Chocolate Pavlova homemade meringue, cream & chocolate drizzle 730kcal **NGCI**

Sticky Toffee Pudding homemade toffee sauce & clotted cream 963kcal

Lemon Posset fresh whipped cream & shortbread 847kcal

Spiced Apple & Cinnamon Crumble
served with hot custard 492kcal **NGCI**

Same starter, main & dessert for all guests £43.95pp

Choice from 2 starters, 2 mains & 2 desserts £47.95pp

Choices must be pre-ordered no later than 6 weeks prior to the date of event.

Cheese Board

A selection of cheeses with crackers, grapes & chutney £10pp

Tea & Coffee Station

Filter Coffee & Selection of Teas

Served with desserts £3pp

Unlimited for the entire day £5pp

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Hog Roast Menu

Served from 4pm

Summer

Whole Slow-Roasted Pig with crackling & homemade apple sauce, approx 250kcal per 100g

Veggie Burger with melted cheese 297kcal
Vegan cheese available V **vegan**

Sage & Onion Stuffing Balls 77kcal ea **NGCI**

Honey & Mustard Glazed Mini Sausages
70kcal ea **NGCI**

New Potato Salad with herby dill dressing & fresh chives 87kcal/100g **NGCI** **vegan**

Corn Ribs 50kcal ea **NGCI** **vegan**

Homemade Coleslaw 150kcal/100g **NGCI** **vegan**

Caramelised Onions 24kcal p/20g **NGCI** **vegan**

Dressed Mixed Leaf Salad 15kcal/10g **NGCI** **vegan**

Selection of Bread Rolls approx 136kcal ea

Smokey BBQ Sauce 92kcal/100g **NGCI** **vegan**

Winter

Whole Slow-Roasted Pig with crackling & homemade apple sauce, approx 250kcal per 100g

Chestnut Roast with mushroom, cranberry & pumpkin seeds 344kcal **NGCI** **vegan**

Honey & Mustard Glazed Mini Sausages 70kcal ea **NGCI**

Roasted Root Vegetables 106kcal/100g **NGCI** **vegan**

Cauliflower Cheese 115kcal per 100g **V**

Sage & Onion Stuffing Balls 77kcal ea **NGCI**

Roast Potatoes approx 115kcal per serving **NGCI**

Caramelised Onions 150kcal/100g **NGCI** **vegan**

Homemade Gravy 32kcal/100g **NGCI**

Desserts

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Rich Chocolate Brownies pouring cream 118kcal **NGCI**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

£33pp for 60 guests

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Barbeque Menu

Ground Beef Steak Burgers 196kcal **NGCI**

Garlic & Herb Chicken Thighs 200kcal **NGCI**

Herby Cumberland Sausages 217kcal **NGCI**

Veggie Burgers 245kcal per burger **V** vegan

Vegetable Kebab Skewers mushroom, red pepper, courgette & onion 25kcal each **NGCI** vegan

Selection of Breads 219-272kcal

New Potato Salad with herby dill dressing & fresh chives
87kcal/100g **NGCI** vegan

Fresh Tomato, Basil Spinach Fusilli Pasta Salad 17kcal/10g
vegan

Dressed Mixed Leaf Salad 7kcal/10g **NGCI** vegan

Homemade Coleslaw 150 kcal/100g **NGCI** vegan

Corn on the Cob 98kcal/100g **NGCI** vegan

Skin-on-Fries 173kcal/100g **NGCI** vegan

Premium *add to your standard...*

Slow-Cooked BBQ Ribs 140kcal/100g **NGCI**

Shell-on King Prawns in garlic butter 35kcal each **NGCI**

Desserts

Rich Chocolate Brownies pouring cream 118kcal **NGCI**

Mini Strawberry Pavlovas with fresh strawberries, cream & berry sauce
155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

For a minimum of 50 guests £33pp - premium | £30pp - standard

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Meade Hall Celebration Buffet

Savoury Buffet

Selection of Freshly Made Sandwiches & Wraps including NGCI, veggie & vegan options 98-116kcal per sandwich, 72-86kcal per wrap **NGCI V** vegan

Home Baked Sausage Rolls & Vegan Sausage Rolls served warm from the oven, 98kcal/132kcal per portion **vegan**

Roasted Chicken Drumsticks with BBQ sauce 151kcal each **NGCI**

Mini Sausages glazed in honey, chilli & lime 69kcal ea **NGCI**

Vegetable Samosa 135kcal with mango chutney 25kcal p/10g **vegan**

Fish Goujons crispy goujons 105kcal each, served with fresh lemon & homemade tartare sauce 47kcal p/10g

Mini Caprese Skewers mozzarella, cherry tomato & basil, balsamic glaze 30kcal per skewer **NGCI**

Crudités Platter Served with Classic Hummus veg crudités 15kcal, hummus 28kcal/10g **vegan**

Skin-on-Fries 173kcal/100g **NGCI**



Desserts

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Rich Chocolate Brownies pouring cream 118kcal **NGCI**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

Without desserts £22pp (for 50 guests)
With desserts £25pp (for 50 guests)

Cheese Platter

A Platter of Various Cheeses served with fresh bread, crackers, grapes & chutney £11.95pp
Calorie information available on request

Tea & Coffee Station

Filter Coffee & Selection of Teas
Served with desserts £3pp
Unlimited for the entire day £5pp



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Wedding

Evening Pizza Menu

Your guests will be served a selection of *delicious authentic hand-stretched, stone-baked pizzas.*



Garlic Pizza Bread

with or without cheese 766/643kcal V vegan

Classic Margherita Pizza

with tomato sauce & mozzarella 1105kcal or
vegan 'mozzarella' 1053 kcal V vegan

Pepperoni Passion

double pepperoni, tomato sauce & mozzarella
1244kcal

The Veggie One

tomato sauce, mozzarella, onions, peppers,
mushrooms, sweetcorn, olives, cherry tomatoes,
topped with fresh rocket 1199kcal, Vegan option
available 1147kcal V vegan

BBQ Chicken Feast

BBQ sauce, chicken, ham, red onions, peppers,
sweetcorn & mozzarella 1301kcal

Hot & Spicy

spicy ground beef, onions, peppers, jalapeños &
fire cracker sauce, tomato sauce & mozzarella
1350kcal

£15pp for a minimum of 60 guests

Only available in conjunction with a daytime wedding breakfast. Pizzas served fresh from ovens, buffet style. No takeaways. A discretionary 10% service charge will be added to your quote, 100% of which goes to our hard working staff. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there is a small possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non Gluten Containing Ingredients) we cannot guarantee that they are entirely gluten-free. Adults need around 2000kcal a day.
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Southern-Style Buffet

Mains

Mini Beef Brisket Sliders slow cooked beef brisket glazed in BBQ sauce 292kcal

Veggie Burgers with melted cheese, mushrooms & fried onions 752kcal *Vegan cheese available* **V** *vegan*

Classic Hot Dogs with caramelised onions 493kcal

Southern-Fried Chicken Fillets 89kcal each

Mixed Bean Chilli 84kcal/100g, with fragrant rice 107kcal/100g **NGCI** *vegan*

Southern-Style Sides

Tortilla Chips 466kcal/100g, with guacamole & homemade salsa 133/20kcal p/100g **NGCI** *vegan*

Corn on the Cob 98kcal/100g **NGCI** *vegan*

Skin-on-fries & Cajun Fries 173kcal **NGCI** *vegan*

Crispy Onion Rings 271kcal/100g **v**

Homemade Coleslaw 150 kcal/100g *vegan*

Caesar Salad Cups with croutons, parmesan & Caesar dressing 63kcal

Sauce Bar smokey BBQ, ketchup, mayonnaise, American mustard, firecracker & burger sauce 84/101/542/58/113/247kcal per 100g

Desserts

Biscoff Cheesecake Biscoff base with a baked coconut *vegan* cheesecake, Biscoff sauce, topped with a rich topping, *vegan* vanilla ice cream 761kcal *vegan*

Rich Chocolate Brownies pouring cream 118kcal **NGCI**

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion *vegan*

£27pp (for a minimum of 50 guests)

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Traditional Fork Buffet

Mains

Roast Sirloin Beef with creamy horseradish 188kcal/100g

Baked Fillet of Salmon with a dill & cucumber salad 168kcal/100g **NGCI**

Home Cooked Roast Ham glazed in honey 171kcal/100g **NGCI**

Baked Field Mushroom Wellington stuffed with spinach, caramelised onion & Dijon mustard 616kcal each **vegan**

Sides

Fresh Tomato & Basil, Spinach Fusilli Pasta Salad 17kcal per 10g portion **vegan**

Tomato, Onion & Basil Salad 6kcal/10g **NGCI** **vegan**

Dressed Mixed Leaf Salad 15kcal/10g **NGCI** **vegan**

Homemade Coleslaw 150kcal/100g **NGCI** **vegan**

New Potato Salad with herby dill dressing & fresh chives 87kcal/100g **NGCI** **vegan**

Desserts

Rich Chocolate Brownies with dark & milk chocolate chunks 118kcal **NGCI**

Carrot, Walnut & Pistachio Cake swirled with caramel glaze & topped with pistachio frosting, 194kcal per portion **vegan**

Homemade Mini Strawberry Pavlovas 155kcal/pavlova, with fresh cream 449kcal/100g **NGCI**

£27pp (for a minimum of 50 guests)

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Accommodation & Taxis

Inn At West End

Located just a 10 minute drive from Meade Hall, our sister-site The Inn at West End is conveniently located just off the M3, Junction 3, ideally situated for you - and the perfect nearby accommodation for guests travelling from further afield to be here for your special day.



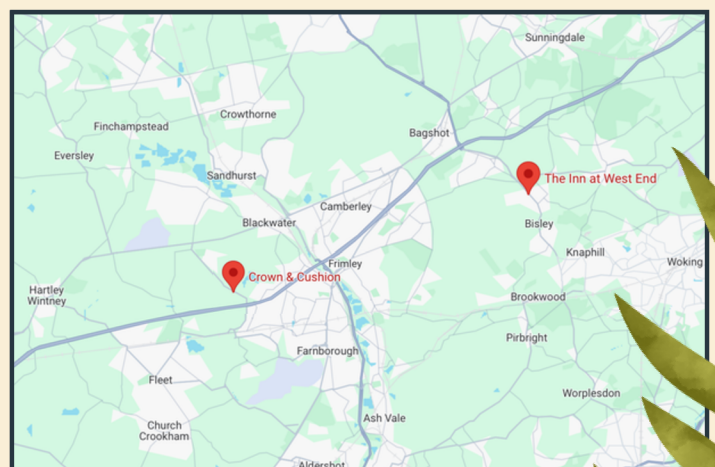
Offering twelve boutique rooms, all equipped with luxuriously comfortable mattresses, fine bed linen, soft fluffy towels, hairdryer, & toiletries - *The Inn* is the perfect spot for getting ready ahead of your special day, and retreating to after a night of revelry. Plus, with breakfast included for each room guest, you can start your special day with a delicious bite to eat, set to fuel you for the exciting celebrations ahead!

The twelve boutique rooms will have you and your wedding guests staying in style! *The Inn* is equipped to accommodate 24 guests, with 10 King size beds, 1 Superking/Twin room & 1 Queen size bedroom all available, including accessible & dog-friendly rooms.

Enjoy £15 OFF per room at *The Inn* when you book in conjunction with your event.

Please quote your event date when making your booking.

To make your room reservation, please email rooms.theinn@baronspubs.com or for more information about the pub & rooms visit www.baronspubs.com/innatwestend



Taxis

We advise pre-booking your transport for ease of travel to & from Meade Hall.

A-Line - Farnborough
01252 650000

Five Sixes - Camberley
01276 66666

Hart Taxis - Yateley
01252 616149

VGT - Fleet
01252 613613



Recommended Suppliers

Local suppliers we love!

Photographers

Capture by Chloe
www.capturebychloe.com

DM photography
www.dmp photographyuk.com

Luke Warner Photography
www.lukewarnerphotography.co.uk

Rebecca Bryers
www.rebeccabryersweddingphotography.co.uk

Ross Penny Photography
www.rosspenny.co.uk

Helen Hoffman
www.helenhoffmanphotography.com

SJC Photography
www.sjc-photography.co.uk

Entertainment

Party Delights Photobooth
www.partydelightsphotobooth.co.uk

Darren Leaney Magician
www.darrenleaney.co.uk

Charlotte Vocalist
www.charlottevocalist.com

Event Décor and Balloons

Little Wedding Things
www.littleweddingthings.co.uk

Party on Hire
www.partyonhire.co.uk

Sisters Collab
[@thesisterscollab_](https://www.instagram.com/thesisterscollab_)

Cakes

Sassys Sugar Doughnuts
www.sassysugardoughnuts.com

Cake Maid by Catherine
www.cakemaids.uk

Florists

Resident Florist Sharon North
[@floristrybysharon sharonnorth2@hotmail.com](mailto:sharonnorth2@hotmail.com)

Ali Flanagan Flowers
[@ali_flanagan_flowers](https://www.instagram.com/ali_flanagan_flowers)

Celebrants

Jenny Knight – Knight Ceremonies
www.knightceremonies.co.uk

Local Registry Offices

Guildford Registry Office, GU2 4DZ
Wokingham Town Hall, RG40 1AS
Weybridge Registry Office, KT13 9LN
Windsor Guild Hall, SL4 1LR
South Hill Park Bracknell, RG12 7PA

